



# Morua



L. Kirkura  
MARBELLA

## To start

<b>Yellow gazpacho (V)</b> <i>Yellow tomatoes, pineapple &amp; melon</i>	18€	<b>Whole lobster salad</b> <i>Roasted corn, shallots &amp; celery</i>	55€
<b>Beach Club guacamole (V)</b> <i>Tortilla chips &amp; chia seeds</i>	29€	<b>Prawn cocktail</b> <i>Avocado &amp; Marie Rose sauce</i>	32€
<b>Water melon salad (V)</b> <i>Bulgarian chesse, tomato, charred onion</i>	18€	<b>Carrot salad (V)</b> <i>Cardamom, orange, pistachio &amp; sage</i>	24€
<b>Tomato salad (V)</b> <i>Caramelised peaches, onions, oregano &amp; olives</i>	24€	<b>Fried calamari &amp; courgettes</b> <i>Citrus alioli</i>	28€
<b>Zucchini salad (V)</b> <i>Blackberries &amp; parmesan</i>	20€	<b>Fish tacos</b> <i>Avocado, coriander &amp; pineapple · 2 units</i>	34€
<b>Tijuana Caesar salad</b> <i>Chargrilled free-range Cajun chicken, red onion, croutons &amp; alioli</i>	28€	<b>Charred grilled asparagus (V)</b> <i>Romesco sauce &amp; almonds</i>	22€

## Raw Bar

<b>Sea bass tiradito</b> <i>Samphire, chili &amp; kumquat</i>	37€	<b>Red snapper ceviche</b> <i>Roasted corn, snow peas &amp; chipotle</i>	36€
<b>Almadraba red tuna tartare</b> <i>Blood orange, anise &amp; basil</i>	42€	<b>Red prawn carpaccio</b> <i>Tomato, lime &amp; pinenuts</i>	42€
<b>Sea bream sashimi</b> <i>Tomato &amp; peach salmorejo</i>	36€	<b>Beef carpaccio</b> <i>Rocket &amp; parmesan</i>	38€
<b>Grouper ceviche</b> <i>Charcoal pineapple, chilli, red onion, lime &amp; coriander</i>	37€		

*All our fish comes from sustainable fishing*

*(V) Vegetarian*

*We have all the necessary information regarding allergens available upon request. This establishment complies with the Royal Decree 1420/2006 regarding the prevention of parasitism by Anisakis.*

*Prices in EUROS · Cover charge, 5€*

## The main course

### Fish

*Whole fish to share (price per weight)*

<b>Wild sea bass</b>	60 € 500 gr/120€ 1 kg
<b>Red snapper</b>	70 € 500 gr/140€ 1 kg
<b>Turbot</b>	130€ 1 kg
<b>Red tuna</b>	45 € 250 gr
<b>Crayfish · 4 units</b>	68€
<b>King prawns · 6 units</b>	45€
<b>Scarlet shrimp</b>	45€ per piece
<b>Clams</b>	32€
<b>Grilled octopus</b>	38€

### Meat

<b>Beef fillet · 300 gr</b>	55€
<b>Lamb chops</b>	48€
<b>Ribeye Black Angus · 350 gr</b>	65€
<b>Free-range chicken</b>	38€

### Sides

<b>Almond &amp; herb salad (V)</b> <i>Ronda almonds &amp; blueberries</i>	11€
<b>White bean salad (V)</b> <i>Sun dried tomatoes, herbs &amp; black olives</i>	11€
<b>Warm kale salad (V)</b> <i>Roasted tomatoes &amp; charred onions</i>	12€
<b>Smashed potatoes (V)</b> <i>Crème fraîche</i>	11€
<b>French fries (V)</b>	11€

### Pasta a la Piedita

*Tuna escabeche, pine nuts, capers, chili & raisins 29€*

### Fish & seafood rice

*For 2 people 78€*

## To finish

<b>Strawberries with cream</b>	16€	<b>Beach Club Pavlova</b>	16€
<b>“MC” chocolate mousse</b>	18€	<b>Almond cake &amp; agave ice cream</b>	16€
<b>Roasted pineapple</b> <i>Lemon &amp; rosemary sorbet</i> <i>For 2 people</i>	35€	<b>Beach Club Alaska</b> <i>Blood orange sorbet, orange custard &amp; toasted meringue</i>	18€
<b>Basque style cheesecake</b>	18€	<b>Homemade ice cream</b>	17€

*Please ask your waiter for any food allergens*



L. Mirkunas Joeb  
"MARBELLA CLUB"